



TEAM FOUR
FOODSERVICE



Scalloped Potatoes with Ham

Yield: 10 servings

Ingredients:

5 ounces butter
½ cup all-purpose flour
1 teaspoon black pepper
1 ½ cups milk
14 ounces shredded cheddar cheese
2 ounces onion, diced
4 ounces green pepper, diced
2 pounds 8 ounces potatoes, slices 1/8"
20 ounces JENNIE-O® Diced Turkey Ham ½"

Directions:

1. Melt the butter in a stock pot or kettle.
2. Blend in the flour and pepper.
3. Cook over low heat for 5 minutes.
4. Gradually stir in the milk and cook until the sauce starts to thicken.
5. Fold in the cheese and stir slowly until the cheese melts and the sauce is smooth.
6. Fold in the onions and green peppers.
7. Spread the potatoes and ham evenly in the pan.
8. Fold the sauce into the ingredients.
9. Cover the pan and bake at 350°F for 45 minutes.
10. Uncover and continue to bake until the potatoes are tender and golden brown, about 20-30 minutes.

Recipe and photo courtesy of Jennie-O